

**LISTING OF CLAIMS**

1-29 (Canceled)

30. (Currently amended) A method of making a baked product having improved anti-staling properties, the method comprising the steps of:

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1/27/04 | forming a baking dough by combining flour, yeast, water, fiber, and water-soluble polydextrose anti-staling agent in an amount of from 1 percent to 5 percent by weight, based on the weight of the flour; and

J.T. baking the dough.

31. (Previously Presented) The method of claim 30 wherein said polydextrose is present in the baking dough in an amount of from about 2 percent to about 3 percent by weight, based on the weight of the flour.

32. (Previously presented) The method of claim 30 wherein said baked product is a bread.

33. (Previously Presented) The method of claim 32 wherein said baking dough is prepared by means of a process selected from the group consisting of straight dough processes, sour dough processes, Chorleywood bread processes, and sponge and dough processes.

34. (Original) The method of claim 30 wherein said baked product is a sweet baked product containing sweeteners or sweetening agent.

35. (Previously presented) The method of claim 34 wherein said sweetening agents include intense sweeteners.

36. (Canceled)

37. (Previously Presented) The method of claim 30 wherein said baking dough further comprises one or more enzymes with anti-staling properties.